

CLAIMS**Preparation method for meat based products,
with direct incorporation of olive oil
and addition of feta type cheese**

1. Preparation method for meat-based products, which is characterised by the incorporation of olive oil, instead of animal fat and the addition of feta type cheese.
- 5 This method includes the following stages:
- (a) Mixing of the fat-free meat at a temperature of 0°C with H₂O at a temperature of 2°C, salt, preservatives and auxiliary salts.
- 10 (b) Addition of olive oil
- (c) Mixing then continues, with simultaneous vacuum application for 3 min until the product temperature rises up to 4°C.
- (d) Addition of feta. Vacuum mixing continues until the feta is totally dispersed throughout the meat pulp
- 15 (e) The mixture is conveyed to the filling machine, where it is stored, with simultaneous vacuum application 1000 mbar and then it is pasteurised at 71°C. Total heat treatment time during pasteurisation depends on the diameter of the final product and varies between 1 and 3 hours.
- 20 (f) After pasteurisation, the product is conveyed to a freezer unit at a maximum temperature of 2°C
2. A preparation method in line with claim (1), where the quantity of olive oil added to the product varies between 2 and 20% of the final product.
3. A preparation method in line with claim (1), where the quantity of feta added to the product varies between 2 and 25%.
- 25 4. Meat-based products with olive oil and feta which are prepared using the method described in claim (1).
5. Preparation method for meat-based products characterised by the addition of the feta type cheese, in line with claim (1), without the incorporation of olive oil.
- 30 6. Meat-based products characterised by the addition of feta and prepared in line with the method described in claims (1) and (5).